











art.	Ø cm	h. cm	lt.
<b>COLTELLERIA - KNIVES</b>			




**48000 - CUCINA - Cook's knife**  
CM. 18, 20, 22, 24, 26, 30

	48000-18	—	—	—
	48000-20	—	—	—
	48000-22	—	—	—
	48000-24	—	—	—
	48000-26	—	—	—
	48000-30	—	—	—

**48001 - PANE - Bread knife**  
CM. 21, 28, 32, 36

	48001-21	—	—	—
	48001-28	—	—	—
	48001-32	—	—	—
	48001-36	—	—	—




**48002 - PROSCIUTTO - Ham/Kebab knife**  
CM. 28X2,7 - 32X3,3 - 36X3,4

	48002-28	—	—	—
	48002-32	—	—	—
	48002-36	—	—	—



**48003 - SALMONE - Salmon slicer**  
CM. 32

	48003-32	—	—	—
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**48004 - DISOSSO EMILIA - Boning knife**  
CM. 14, 16, 18

	48004-14	—	—	—
	48004-16	—	—	—
	48004-18	—	—	—





**48005 - DISOSSO - Boning knife**  
CM. 14, 16

	48005-14	—	—	—
	48005-16	—	—	—




**48006 - FRANCESE - Butcher's knife**  
CM. 18X3,7 - 20X4 - 22X4,2 - 26X4,6  
CM. 30X5,1 - 36X5,5

	48006-18	—	—	—
	48006-20	—	—	—
	48006-22	—	—	—
	48006-26	—	—	—
	48006-30	—	—	—
	48006-36	—	—	—

art.	Ø cm	h. cm	lt.
<b>48007 - FALCETTA MACELLAIO - Meat cleaver</b> CM. 18, 20, 22, 26			

	48007-18	—	—	—
	48007-20	—	—	—
	48007-22	—	—	—
	48007-26	—	—	—

**48008 - AFFETTARE - Slicer**  
CM. 26X6,7 - 30X7,4 - 36X7,1

	48008-26	—	—	—
	48008-30	—	—	—
	48008-36	—	—	—

**48009 - SALATO/FORMAGGIO - Cheese slicer**  
CM. 30X4,6 - 36X5,7

	48009-30	—	—	—
	48009-36	—	—	—



**48010 - ACCIAINO - Sharpening steel - CM. 30**  
**48011 - ACCIAINO OVALE - CM. 30X2**  
Oval sharpening steel - CM. 30X2

	48010-30	—	—	—
	48011-30	—	—	—

**48012 - FORCHETTONE - Chef's fork**  
CM. 33

	48012-33	—	—	—
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**48013 - SCANNARE - Sticking knife**  
CM. 16, 18

	48013-16	—	—	—
	48013-18	—	—	—


**48014 - TAVOLA, MEZZO DENTATO CM. 11**  
Table knife, half-waved CM. 11

	48014-11	—	—	—
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**48015 - CUOCO - Bent paring knife**  
CM. 07

	48015-07	—	—	—
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**48016 - SPELUCCHINO - Paring knife**  
CM. 11

	48016-11	—	—	—
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art.	Ø cm	h. cm	lt.
<b>48017 - MEZZALUNA - Mincing knife</b> CM. 25			
	48017-25	—	—
<b>48018 - GRANA - Parmesan cheese knife</b> CM. 10, 12			
	48018-10	—	—
	48018-12	—	—
<b>48019 - COLTELLO SEGNAFORME</b> Professional parmesan cheese knife - CM. 09			
	48019-09	—	—
<b>48020 - COLTELLO LANCIA "MILANO"</b> Professional parmesan cheese knife - CM. 15			
	48020-15	—	—
<b>48021 - CANNULA DISOSSO PROSCIUTTI - Ham boner</b> CM. 21			
	48021-21	—	—
<b>48022 - COLTELLO FILETTARE, FLESSIBILE</b> Filleting knife, flexible - CM. 22			
<b>48023 - COLTELLO FILETTARE, FLESSIBILE</b> Filleting knife, flexible - CM. 18			
	48022-22	—	—
	48022-23	—	—
<b>48024 - MEZZO COLPO - Heavy butcher's knife</b> Kg. 0,750 - CM. 28			
	48024-28	—	Kg. 0,75
<b>48025 - COLPO - Heavy butcher's knife</b> Kg. 1,0 - CM. 28			
	48025-28	—	Kg. 1

art.	Ø cm	h. cm	lt.
<b>COLTELLI LAMA FORGIATA / DROP-FORGED KNIVES</b>			
<b>48100 - CUCINA - Cook's knife</b> CM. 15, 20, 25, 30			
	48100-15	—	—
	48100-20	—	—
	48100-25	—	—
	48100-30	—	—
<b>48101-21 - PANE - Bread knife - CM. 20</b> <b>48101-30 - PANE - Bread knife - CM. 30,5</b>			
	48101-21	—	—
	48101-30	—	—
<b>48102 - AFFETTARE - Slicer</b> CM. 15, 20, 25, 30			
	48102-15	—	—
	48102-20	—	—
	48102-25	—	—
	48102-30	—	—
<b>48105-10 - DISOSSO - Boning knife - CM. 10,2</b> <b>48105-15 - DISOSSO - Boning knife - CM. 12,7</b>			
	48105-10	—	—
	48105-15	—	—
<b>48106 - PROSCIUTTO - Ham knife</b> CM. 25, 30			
	48106-25	—	—
	48106-30	—	—
<b>48109 - PROSCIUTTO STRETTO - Ham knife</b> CM. 30			
	48109-30	—	—
<b>48131 - Valigia cuoco 17 pz forgiati - Chef's set, forged knives, 17 pcs</b> Kochkoffer, 17 Stk., geschmiedete Messer - Mallette de chef, 17 pcs, couteaux forgés			
	48131-17	—	—
Comprendente: decoratore - decoratore - pelapatate - levatorsoli - levacapsule - forbice cucina - acciaio cm. 30 - forchettone cm. 33 - cuoco cm. 7 - spelucchino cm. 11 - salmone cm. 30 - pane cm. 30 - disosso cm. 13 - filettare flessibile cm. 20 - cucina trinciante cm. 25 - cucina trinciante cm. 30 - scavino doppio mm. 22-30			
Comprendente: decorator - decorator - potato peeler - apple corer - bottle opener - kitchen scissors - sharpener cm. 30 - chef's fork cm. 33 bent paring knife cm. 7 - paring knife cm. 11 - salmon cm. 30 - bread cm. 30 - boning knife cm. 13 - filleting flexible cm. 20 - cook's knife cm. 25 - cook's knife cm. 30 - double melon baller mm. 22-30			